

Amendments to the Claims

1. (Previously presented) A foamed chocolate produced by a process comprising a step of formulating an oil mixture comprising edible fats and oils with tri-saturated fatty acid glycerides containing behenic acid, the specific gravity of said foamed chocolate being 0.5 to 0.9.

2. (Previously presented) The foamed chocolate according to claim 1, wherein the behenic acid content in the tri-saturated fatty acid glycerides is 30 % or higher.

3. (Previously presented) The foamed chocolate according to claim 1, wherein the tri-saturated fatty acid glycerides containing behenic acid are a fully hydrogenated oil of rapeseed oil with a high erucic acid content.

4. (Previously presented) The foamed chocolate according to claim 1, wherein a mixing ratio of the edible fats and oils to the tri-saturated fatty acid glycerides containing behenic acid in the oil mixture used is 85 : 15 to 95 : 5.

5. (Previously presented) The foamed chocolate according to claim 1, wherein the content of the tri-saturated fatty acid glycerides containing behenic acid is 0.5 to 2 % by weight based on the total amount of the foamed chocolate.

6. (Cancelled)

7. (Previously presented) A process for producing a foamed chocolate, which comprises steps of melting crystals of an oil mixture of edible fats and oils with tri-saturated fatty acid glycerides containing behenic acid by warming, then crystallizing the tri-saturated fatty acid glycerides containing behenic acid by cooling the oil mixture, adding the resulting oil mixture to a

blend of chocolate ingredients, and whipping the resultant blend until the specific gravity of the foamed chocolate becomes 0.5 to 0.9.

8. (Original) The process according to claim 7, wherein fats and oils containing 30 % or more of behenic acid in their saturated fatty acids are used as the tri-saturated fatty acid glycerides containing behenic acid.

9. (Previously presented) The process according to claim 7, wherein a fully hydrogenated oil of rapeseed oil with a high erucic acid content is used as the tri-saturated fatty acid glycerides containing behenic acid.

10. (Previously presented) The process according to claim 7, wherein the oil mixture is added and used so that the content of the tri-saturated fatty acid glycerides containing behenic acid becomes 0.5 to 2 % by weight based on the total amount of the foamed chocolate.

11. (Cancelled)

12. (Previously presented) The process according to claim 7, wherein the resultant blend is whipped after the product temperature of the resultant blend is adjusted to 25°C to 40°C.

13-18. (Cancelled)